

## ANTIPASTI

- Davio's Homemade Sausage10
- La Quercia Prosciutto Americano, Dried Salumi, Burrata, Aged Balsamic16
- Octopus, Arugula, Cherry Tomatoes, Red Onion, Fennel, Oregano, Lemon Vinaigrette16
- \* Tuna Tartare, Ponzu, Avocado17
- Oysters Rockefeller16

## INSALATE

- Baby Arugula, Shaved Parmigiano, Lemon Olive Oil10
- Artisan Lettuces, Beets, Honey Chardonnay Vinaigrette13
- Chopped Romaine, Green Beans, Egg, Onion, Niman Bacon, Blue Cheese13
- Baby Iceberg, Tomatoes, Bacon, Onions, Herb Buttermilk14
- Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic12

## FARINACEI

- *All pasta dishes are available as appetizers*
- *All pasta dishes made with gluten-free penne pasta or gluten-free gnocchi*
- Penne, Fresh Basil, San Marzano Tomatoes20
- Penne, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil28
- Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce27
- Penne, Manilla Clams, Garlic, Cherry Tomatoes, Parsley, Lemon Butter28
- Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream25
- Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil35
- Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream35

## CASERECCI

- Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter29
- \* Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata30
- Grilled Block Island Swordfish, Chermoula, Zucchini, Squash, Carrots, Creme Fraiche38
- \* Pan Seared George's Bank Sea Scallops, Sweet Creamy Corn, Mashed Potatoes37
- \* Grilled Flat Iron, Horseradish Potatoes, Local Sweet Corn, Vidalia Onions32
- \* Sautéed Veal Tenderloin, Prosciutto, Shallot Polenta, Sautéed Spinach, Marsala38
- \* Grilled Niman Ranch Pork Chop, Mashed Potatoes, Vidalia Onion, Hot Cherry Pepper Jam39
- \* Grilled Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port49
- Pan Roasted Maine Lobster, Yukon Gold Potatoes, Lemon Tarragon Butter45
- Roasted Atlantic Halibut, Manilla Clams, Leeks, Organic Mushrooms, Fish Brodo39
- Grilled Summer Vegetables, Basil Pesto23

## CARNI

- \* 8 oz. Prime Flat Iron26

- 11 oz. Braised Beef Short Ribs33
- \* 8 oz. Center Cut Filet Mignon43
- \* 10 oz. Center Cut Filet Mignon49
- \* 16 oz. Niman Ranch Double-Cut Pork Chop36
- \* 14 oz. Prime Natural Aged New York Sirloin51
- \* 16 oz. Prime Natural Aged Ribeye48
- \* 16 oz. Center Cut Veal Rib Chop47
- \* 24 oz. Prime Natural Aged Bone-in Ribeye Chop59

## PESCE

- \* Atlantic Salmon26
- \* George's Bank Sea Scallops34
- Jumbo Shrimp34
- \* Yellowfin Tuna37
- Block Island Swordfish35
- Atlantic Halibut35

## CONTORNI

- Baked Eggplant, Fresh Mozzarella9
- Local Sweet Corn8
- Portobello Mushrooms Aged Balsamic10
- Sautéed Green Beans, Crispy Guanciale8
- Tonino's Spinach alla Romana10
- Asparagus, Garlic, Olive Oil11
- Brussels Sprouts10
- Spicy Broccoli Rabe9
- Creamy Potatoes8
- Mushroom-Pea Risotto10
- Horseradish Whipped Potatoes8
- Yukon Baby Potatoes8